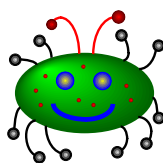


FOOD SPOILAGE PREDICTOR

Predicts Remaining Shelf Life



FSP predicts the remaining shelf life of Meat, Fish, Poultry or Dairy products based upon a fluctuating temperature history collected with a 'Tiny' data logger. FSP can also predict the total shelf life of these products based upon a fixed temperature.

Food Spoilage Predictor is the result of many years of research by a team of scientists from the Department of Agricultural Science, University of Tasmania, Australia.

- Predicts remaining shelf life at any time in the cold chain
- Calculate total shelf life
- Set critical points
- Conduct cost/benefit analysis
- Optimise processing, storage and distribution
- Educate staff on the importance of temperature control

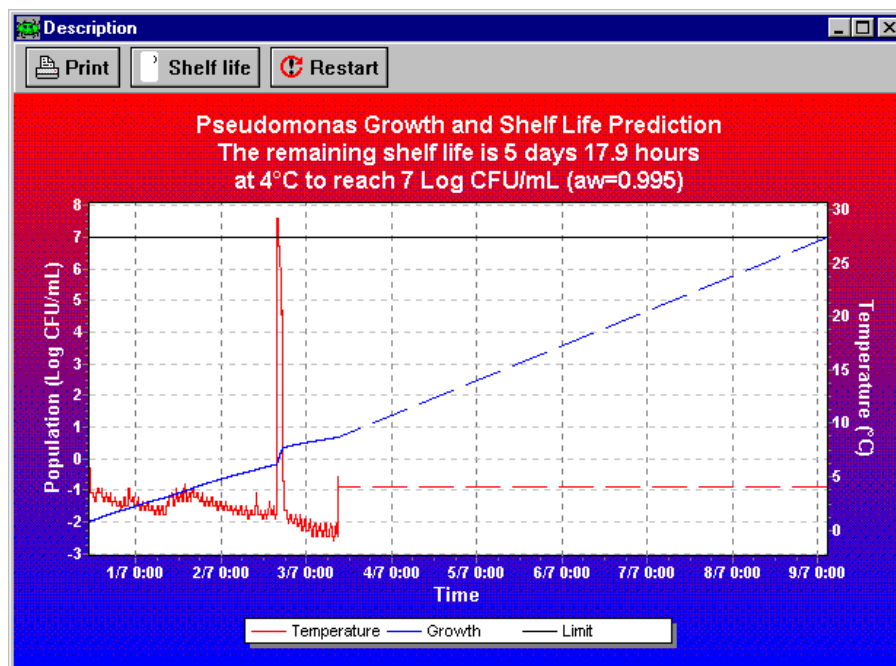


How Food Spoilage Predictor Works

A 'Tiny' data logger is stored with the product and records the temperature profile.

The data logger is downloaded into a computer. The user selects the FSP option and answers a couple of questions relating to the initial load, lag, water activity, etc

FSP then calculates the growth of bacteria. The anticipated future storage temperature is entered and the remaining shelf life is shown.



Hastings Data Loggers

PO Box 5112
1/8-12 Acacia Avenue
Port Macquarie
NSW 2444

Phone: 02 6581 3900
Fax: 02 6581 3988
Email: sales@hdl.com.au
Website: <http://www.hdl.com.au>